



Beer Garden | Craft Distillery | Live Music | Culinary Gardens | Gathering Space

Starters & Salads

Craft Pretzel

with pale ale infused honey mustard
Add beer cheese +\$3

\$9

French Fries ^{GF}

truffle +\$3 | garlic +3

\$5/\$8

Onion Rings

beer battered, house ranch

\$10

Yard Nachos

corn tortilla chips, cheddar, cilantro, jalapeños
Add avocado +\$3 | carnitas +\$6 | chicken +\$6

\$9

Chicken Wings ^{GF}

choice of sauce: Buffalo | BBQ | Korean BBQ

\$16

Buffalo Cauliflower ^{GF} ^V

rice flour tempura batter, buffalo sauce

\$14

Cesar Salad

romaine, olive oil croutons, parmesan,
cesar dressing
Add avocado +\$3 | chicken +\$6 | tri tip steak +\$8

\$13

Beet & Feta Salad ^{GF} ^V

arugula, roasted beets, apples,
feta, citrus vinaigrette
Add avocado +\$3 | chicken +\$6 | tri tip steak +\$8

\$12

On your table, check the

QR ^{code}
Garden Specials
ingredients picked daily!

Mains & Entrées

Cheese Burger

Stemple Creek beef, cheddar, pickles, tomato,
lettuce, onion with our special sauce
Add avocado +\$3 | bacon +3 | extra patty +5

\$18

Korean Chicken Sandwich

fried chicken, spicy/sweet glaze, kewpie slaw,
dill pickles on a brioche bun

\$19

Kalau Pork Sandwich

pulled pork, pineapple, coleslaw, pickles,
pickled onion, cilantro, potato bun.

\$16

Veggie Sandwich

grilled portobello mushrooms, red peppers, squash,
zucchini, eggplant, pesto, provolone cheese.

\$16

Fish Tacos (2) ^{GF}

grilled achiote marinated rock cod, jalapeño slaw,
pickled onions, chipotle aioli on corn tortillas.

\$16

Carnitas Tacos (2) ^{GF}

Chipotle Quemado, red onion, cilantro,
lime, radish, flour tortillas.

\$16

B.L.T.

hickory smoked bacon, heirloom tomato,
iceburg lettuce, pepperoncini aioli
Add avocado +\$3

\$14

Poke Bowl ^{GF}

ahi tuna mixed with tamari, sesame oil,
scallions, sweet onions, and sesame seeds.
over rice, cucumber, carrots, and edamame.
Enjoy it shoyu or spicy!

\$16

Wood Fire Grill

Bratwurst

sourdough roll, sauerkraut, spicy grain mustard

\$12

Yard Dog

all beef hot dog, bacon, onions, tomatoes,
pickles, yellow mustard

\$14

Sausage Platter ^{GF}

bratwurst, bockwurst, garlic sausage, sauerkrat,
potato salad, pale ale infused mustard

\$24

Huli Huli Chicken Bowl ^{GF}

marinated grilled chicken with grilled pineapple,
red peppers, zucchini, green onions, teryaki glaze,
orange zest, over long grain rice

\$18

Napa Cheesesteak Sandwich

Santa Maria grilled wagyu beef tri tip,
grilled onions and peppers, provolone

\$21

Tri Tip Plate ^{GF}

Santa Maria grilled wagyu beef trip tip,
served medium rare with fries and garden chimichurri

\$28

Kid's Menu \$12

served with fries or veggies (celery, cucumber, and carrots)

Hot Dog - Nathan's all beef dog

Chicken Tenders - fried all white meat tenders

Grilled Cheese - cheddar & provolone cheese

Thank You for visiting us. Please contact events@napayard.com to book a reservation for Large Parties of over 12 guests.

4% health surcharge (optional) will be added to every check and 20% gratuity will be added to any check that is left open at the end of the night.